

TRADER'S GRILL

SHARE

ARCTIC CHAR SASHIMI

Seared rare, cajun spiced char, daikon sesame slaw and spicy mango sauce \$20

BISON MARROW CANOE

Red wine shallot butter, pesto bread and pickled red onion \$20

APPLEWOOD HOME SMOKED BOAR BELLY

Apple bacon compote, gaufrette potatoes and honey drizzle \$20

BACON WRAPPED SCALLOPS

Seared and topped with apple, celery and walnut vinaigrette \$25

LAMB LOLLIPOPS

On saffron risotto and pomegranate reduction \$23

SOUPS + SALADS

SEAFOOD CHOWDER

CUP \$14 | BOWL \$18

FEATURE SOUP

CUP \$9 | BOWL \$12

ELK GOULASH

CUP \$10 | BOWL \$15

CLASSIC CAESAR SALAD

HALF \$9 | FULL \$14

Add grilled chicken \$5 add prawns \$14

MIXED NORTHERN SALAD

HALF \$10 | FULL \$18

Northern greens with strawberries, raspberries, goat cheese, candied pecans and blueberry vinaigrette

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

STEAKS

10 oz NEW YORK STRIPLOIN

\$40

Served with mashed potatoes and fresh seasonal vegetables

12 OZ RIBEYE

\$44

8 OZ TENDERLOIN

\$44

OUR STEAKS COME FROM CANADIAN RANCHES, ARE AAA GRAIN-FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR AND TENDERNESS

ADD ONS

Sautéed mushrooms \$9

3 Jumbo prawns \$14

Asparagus \$7

Sweet potato fries \$6

Sautéed cherry tomatoes \$8

BOWLS

ORANGE TERIYAKI CHAR

Jasmine rice, daikon radish, cucumber, cabbage, red peppers, macadamia nuts and toasted sesame seeds \$21

SZECHUAN BEEF

Cooked rare, Shanghai noodles, bok choy, carrots, sweet peas, spicy szechuan peppercorn sauce, toasted sesame seeds, crispy shallots and cilantro \$20

CHIMICHURRI LAMB

Quinoa, baby gem tomatoes, sweet corn, sunflower seeds, corn tortilla chips and cilantro \$20

THAI GARDEN

Lime leaf lemongrass infused sesame broth, rice noodles, bok choy, carrots, broccoli, baby gem tomatoes, green onion toasted peanuts and cilantro \$15

VINDALOO CURRY CHICKEN

Hot and sour aromatic curry, roasted garlic infused basmati rice, mint raita and naan bread \$18

ADD PRAWNS \$14

ADD CHICKEN \$5

AT TRADERS, WE BUY FRESH, QUALITY INGREDIENTS. WE STRIVE TO USE LOCAL AND REGIONAL INGREDIENTS WHEN AVAILABLE. OUR MENU IS COMPLETELY PREPARED IN-HOUSE BY OUR CULINARY TEAM.

FAVOURITES

PAUPIETTE OF CAMBRIDGE BAY WILD CHAR

Filled with scallop mousse and served with seasonal vegetables and rice \$43

DUCK TWO WAYS

Roasted duck breast and confit duck leg served with cherry sauce, herb polenta and vegetables \$46

BISON MIXED GRILL

Bison rib eye, ale sausage and caramelized onion dijon sauce \$45

HOUSE CHERRY WOOD SMOKED BISON BACK RIBS

With cherry BBQ sauce \$39

CHEF'S NORTHERN WELLINGTON

Grilled boar bacon wrapped elk medallion, topped with morel mushroom herb sauce and foie gras, topped with a puff pastry shell \$43

ROASTED QUAIL

With apple elk adrio and lingonberry jus \$38

VEGETARIAN RISOTTO

Served with mushrooms, asparagus and spinach, topped with arugula, cherry tomatoes and grated white cheddar \$20

ADD CHICKEN \$5





ADD PRAWNS \$14

BUTTERNUT SQUASH RAVIOLI

In sage butter, topped with parmesan cheese \$28

SPAGHETTI WITH HOUSE SMOKED SALMON

Heirloom tomatoes, shallots and asparagus in a creamy dill sauce, topped with baby kale \$20

-  LOCALLY SOURCED
-  VEGETARIAN
-  VEGAN (WITH MODIFICATIONS)
-  GLUTEN FREE

All prices subject to 5% GST. An 18% service charge will be added to groups of 8 or more.

TRADER'S GRILL

WHITE WINE

DROVER'S HUT, NUGAN ESTATE
Chardonnay, Australia \$55

TOASTED HEAD | Chardonnay
California \$58

BY THE GLASS GLASS / ½ LITER / BOTTLE

VILLA MARIA | Sauvignon Blanc
New Zealand \$15 \$38 \$57

GANTON & LARSEN PROSPECT
Chardonnay, Okanagan, BC \$13 \$30 \$50

FOLONARI | Pinot Grigio
Italy \$11 \$27 \$46

BLASTED CHURCH | Chardonnay
Hatfield's Fuse Okanagan, BC \$12 \$33 \$50

QUAIL'S GATE | Dry Riesling
Okanagan BC \$16 \$42 \$62

CASASOLE ORVIETO
Tuscany, Italy \$11 \$27 \$46

SPARKLING + CHAMPAGNE

VILLA TERESA
Organic Prosecco, Italy \$53

DURAN RESERVA
Cava, Spain \$60

MUMM'S
Champagne, France \$130

DOM PERIGNON
Champagne, France \$375

MINI FREXINET
Prosecco 200 ML, Italy \$14

FREXINET
Prosecco, Italy \$45

RED WINE

INNISKILLIN VQA | Pinot Noir, Niagara \$52

INNISKILLIN, VQA | Cabernet Franc, Niagara \$53

DIRTY LAUNDRY | Bordello, Okanagan, BC \$120

COLUMBIA CREST | Merlot, Columbia Valley,
Washington \$47

GNARLY HEAD | Zinfandel, California \$47

J LOHR | Cabernet Sauvignon, Pas Robles
California \$62

PHEBUS | Malbec, Argentina \$47

NORTON PRIVADA | Malbec, Merlot, Cabernet
Sauvignon, Mendoza, Argentina \$68

LAYER CAKE | Malbec, Mendoza, Argentina \$79

MASI | Valpolicella, Italy \$48

ALLEGRIINI | Amarone, Valpolicella, Italy \$179

COLLOSORBO | Brunello Riserva, De Montalcino
Italy \$229

PENFOLD | Cabernet / Shiraz, Australia \$47

PIRRAMIMMA PETIT | Verdot, McClaren Vale
Australia \$79

MUGA RESERVA | Tempranillo, Rioja, Spain \$118

VILLA MARIA | Pinot Noir, Marlborough
South Island, NZ \$62

BY THE GLASS GLASS / ½ LITER / BOTTLE

FAT BASTARD | Syrah, France \$12 \$29 \$47

ROBERT MONDAVI | Private Reserve Cabernet
Sauvignon, California \$12 \$29 \$47

LOTENGO | Malbec, Argentina \$11 \$28 \$45

PELEE ISLAND | Merlot, Ontario \$11 \$28 \$45

GEORGES DUBOEUFF | Beaujolais, France \$13 \$30 \$50

14 HANDS | Cabernet Sauvignon, Columbia Valley,
Washington \$16 \$44 \$66

BEER + CIDER

CANADIAN, BUDWEISER, COORS LITE, BUD LITE,
KOKANEE, BLUE \$7.25

BIG ROCK GRASSHOPPER WHEAT ALE | Alberta
\$7.25

ALEXANDER KEITHS IPA | Nova Scotia \$7.25

WILD ROSE IPA | Alberta \$8.25

MILL STREET ORGANIC | Ontario \$8.25

HACKER-PSCHORR WISE BIER | Germany \$9.95

HOEGAARDEN WHITE ALE | Belgium \$8.25

SLEEMANS HONEY BROWN | Ontario \$8.25

MILLER GENUINE DRAFT | USA \$8.25

HEINEKEN | Holland \$8.25

CORONA | Mexico \$8.25

STELLA ARTOIS | Belgium \$8.25

INNIS & GUNN - Reg or Rum | Scotland \$8.25

YUKON GOLD ENGLISH PALE ALE | Whitehorse \$8.25

YUKON CHILLKOOT LAGER | Whitehorse \$8.25

YUKON RED AMBER ALE | Whitehorse \$8.25

YUKON MIDNIGHT SUN STOUT | Whitehorse \$8.25

YUKON LEAD DOG OLD ENGLISH ALE | Whitehorse
\$8.25

GUINNESS STOUT | Ireland \$9.50

SAVANNA DRY CIDER | South Africa \$9.00

MAGNERS CIDER 560ml | Ireland \$12.95

RAVEN'S MOON, RAGGED ASS ROAD CIDER
500ml | BC \$16.95

COGNAC + PORT

Courvoisier VS \$9

Remy Martin VSOP \$11

Hennessy XO \$23

Taylor Fladgate 10 year tawny port \$10

Quinta do Vallado 20 year Tawny Port \$18

COCKTAILS

APPALACHIAN TRAIL

Makers Mark Bourbon, Drambuie,
Apple, Bitters, Charred Cinnamon \$14

TRAPLINE SANGRIA

Lotengo Malbec, Cointreau,
Cranberry, Pear Cider \$11

THIS AIN'T MANHANTTAN

Woodford Reserve Bourbon, Cinzano
Sweet Vermouth, Maple Syrup, Butter,
Cinnamon. Served Hot \$11

DARK AND STORMY

Lemohart Demerara Rum, Bitters,
Lime, Ginger Beer \$11

BRAMBLE TOO

Bombay Sapphire Gin, Mixed Berry
Shrub, Chambord, Soda \$14

NORTHERN SOUR

Gibson's Rare Rye Whisky, Egg White,
Lemon, Sweet, Pelee Island Merlot
\$12

CRANBERRY GINGER FIZZ

Bombay Sapphire Gin, Egg white,
Cranberry, Lemon, Ginger Beer \$12

POMPELLO

Skyy Infusions Blood Orange Vodka,
Campari, Grapefruit, Lime, Soda \$14

BOREAL FOREST

Skyy Infusions Lemon Vodka, St.
Germain Elderflower Liqueur, Lemon,
Fresh Rosemary, Soda \$14

IRISH BREAKFAST

Bushmills Single Malt Irish Whiskey,
Apricot Brandy, Orange Marmalade,
Lemon, English Breakfast Tea \$14

AFTER DINNER

FIRST FROST

cognac + peppermint schnapps +
hot chocolate \$10

CLASSIC HOT TODDY

Jameson + honey + lemon \$10

THE IRISH TRUFFLE

Frangelico + Jameson's irish
whisky + coffee \$10

EXPLORER'S BLUEBERRY TEA

Amaretto + grand marnier + earl
grey tea \$10

SPANISH COFFEE

Tia Maria + brandy + coffee \$10

FIREBALL HOT TODDY

cinnamon whiskey, honey, lemon
cinnamon, star anise \$10

INNISKILLIN ICEWINE

VQA Niagara Peninsula, 2oz glass
\$13

SCOTCH

TALISKER 10 Year \$12

CRAGGANMORE 12 Year \$11

BALVENIE DOUBLEWOOD
12 Year \$11

BALVENIE RUM CASK 14 Year \$12

DALWHINNIE 15 Year \$12

HIGHLAND PARK 12 Year \$12

OBAN 14 Year \$14

LAGAVULIN 16 Year \$14